

## Clos Malverne Pinotage Reserve 2003

2006 Concours Mondial de Bruxelles - Gold Medal

2006 Swiss International Air Lines Wine Awards - Silver Medal

The wine has a dark plum colour. It shows a ripe berry character complimented by vanilla and spicy flavours - full-bodied.

**variety :** Pinotage | 100% Pinotage

**winery :** Clos Malverne Estate

**winemaker :** I.P. Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.2 g/l pH : 3.68 ta : 5.7 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle

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**ageing :** Ready for drinking now, and will also benefit from bottle ageing for another 3 - 5 years.

**in the vineyard :** Origin: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

Climate: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

Soil: Deep, red Hutton soils

Trellising: Hedged (Perold system)

**in the cellar :** Optimally ripe grapes are crushed and fermented for three days on their skins, then pressed in traditional basket presses before completing primary fermentation in the tank. The average fermentation temperature is 32°C. Malolactic fermentation also takes place in the tank. After racking, the wine goes into specially selected 225 litre oak barrels of which approximately 30% are American and 70% French Nevers. The wine spends 12 months in wood before being fined with egg white, filtered and bottled.

